

VISIT...

LANZAROTE
Caliente.COM

PIZZA HUT CAVATINI

Recipe By :

Serving Size : 4 Preparation Time :0:00

Categories : Pasta Cake mix Amount
Measure Ingredient — Preparation
Method —————

WALDINE VAN GEFFEN

VGHC42A—

4 c Uncooked assorted pasta —

Cook al dente

2 lb Ground round

2 tb Oil

1 1/2 pk Onion soup mix

28 oz Stewed tomatoes — sliced Styl

1 cn V-8 juice — (6 ounces) 1 lb Jar
Prego spaghetti sauce —

Flavored in meat

1/2 c Grape jelly

Mozzarella cheese

Provolone cheese

Brown the meat in oil. Crumble with a fork, browning until the pink color disappears. Turn heat to low. Add remaining ingredients. Stir lightly to combine. Allow sauce to cook, uncovered about 20 minutes, but do not let it boil. Alternate layers of cooked pasta, the sauce and slices of mozzarella and half the provolone ~ sufficiently to fill individual au gratin dishes -

or small oven-proof serving dishes.